



VITROCERAMIC HOB
Operating instructions book



DHHS80 Ceramic Hob Instructions

CAUTION:

- In order to avoid a hazard this appliance must be installed according to these installation instructions

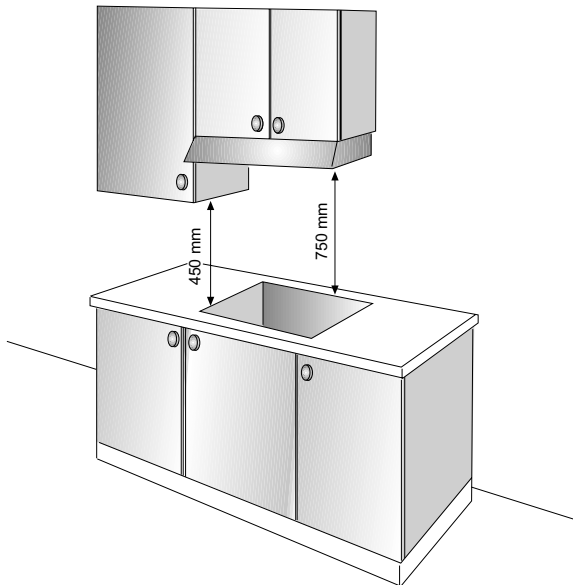
WARNING:

- This appliance is to be installed only by an authorized person
- This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time
- Do NOT spray aerosols in the vicinity of this appliance while it is in use.

CLEARANCES:

Installation clearances and protection of combustible surfaces shall comply as specified below.

Fig.1



The installation will comply with the dimensions in Fig. 1 bearing in mind that:

- **A minimum clearance of 60mm** has to be kept between the bottom of the cooking hob and the top of an appliance or a thermal barrier (see next page)
- **Overhead clearances** – In no case shall the clearances between the highest part of the hob and a range hood be less than 650mm, or for an overhead exhaust fan, 750mm. Any other downward facing combustible surface less than 600mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area. However in no case shall this clearance to any surface be less than 450mm.
- **Side Clearance** – Where the dimension from the periphery of the nearest burner to any vertical combustible surface is less than 200mm, the surface shall be protected to a height of not less than

150mm above the hob for the full dimension (width or depth) of the cooking surface area.

- **Protection of combustible surfaces** – The required protection shall ensure that the surface temperature of the combustible surface does not exceed 50°C above ambient. The fixing of 5mm thick ceramic tiles to the surface or attaching fire resistant material to the surface and covering with sheet metal with minimum thickness of 0.4mm would satisfy this requirement.

CAUTION:

Should a built-in oven or any other appliance producing heat be fitted directly under the ceramic cook-top, the appliance (oven) must be insulated from the ceramic cook-top so that the heat produced by the oven, when measured under the touch control side of the hob does not exceed 60°C.

The underside surface of the cooking hob can reach a temperature exceeding 105°C during normal use.

If after installation the underside surface is accessible through under bench cupboards and the like, it is essential that a rigid barrier is installed so that such access is restricted. In order to avoid a hazard the barrier must be of low thermal conductivity material installed according to the instructions for installation.

THE APPLIANCE IS NOT INTENDED FOR USE BY YOUNG CHILDREN OR INFIRM PERSONS WITHOUT SUPERVISION.

YOUNG CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.

THERMAL BARRIER INSTALLATION:

WARNING:

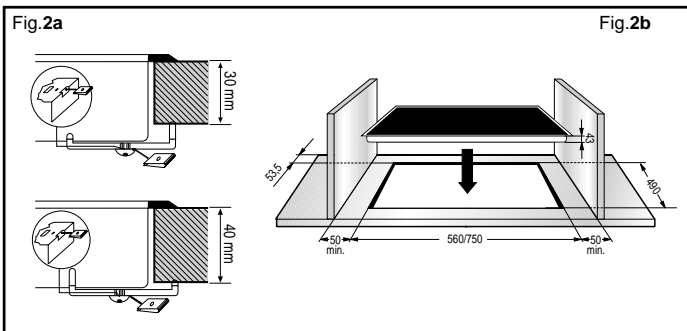
- If the hob is installed over drawers or cupboards, a thermal protection barrier must be fitted at least 60mm beneath the base of the hob.
(see Fig. 1)

Note:

- For access to the hob for servicing or installation, ensure that the barrier can be removed from beneath by use of a tool.
- A gap of 20mm may be allowed at rear for electrical connection and ventilation.

INSTALLATION:

- Apply the adhesive seal around the edge of the hob ensuring that the ends do not overlap or leave a gap.
- Slot in the cooking hob into the cut-out (fig. 2b) of the work bench and locate it correctly.
- Adjust the clamps according to the worktop thickness (30 or 40mm – fig. 2a) and tighten the fixing screws until the hob is firmly secured.
- Using a sharp tool, trim any excess seal which protrudes from the edges of the hob.



ELECTRICAL REQUIREMENTS:

If you wish a direct connection to the line, it is necessary to interpose a single-pole switch, with a minimum opening between the contacts of 3 mm, suitable for the load indicated in the plate and in conformity with the rules in force (the yellow/green ground cable should not be interrupted by the switch).

The single pole switch should be easily accessible with appliance installed.

WARNING:

- THIS APPLIANCE MUST BE EARTHED.
- In order to avoid a hazard this appliance must be installed according to these instructions for installation.

CAUTION:

- Ensure that the power outlet is properly earthed before connecting the appliance.
- Disconnect power before servicing the appliance.
- Connect wiring at hob in accordance with connection diagram fig. 3.

A double pole switch must be provided no further than 2 metres from the appliance to the electrical supply. All supply current and earth conductors must be able to withstand an ambient temperature of 75°C.

The wires in the power cable must be coloured in accordance with the following code:
Green/yellow = Earth, Blue = Neutral, Brown = Active or live.

Fig.3

FEEDER CABLE SELECTION

230V~ 3 x 2.5 mm² (*)

240V~ 3 x 2.5 mm² (*)

(*) – Connection with wall box

WARNING: THIS HOB MUST BE CONNECTED TO SUPPLY USING V105 INSULATED CABLE

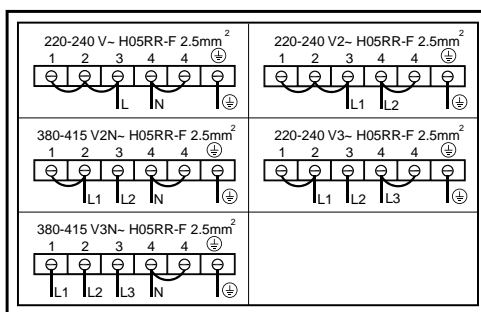
USE and CARE

CAUTION:

- This appliance must be used for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time.
- Do NOT spray aerosols in the vicinity of this appliance while it is in use.
- Before using for the first time, clean the cooktop with warm soapy water.

We recommend that you run each plate individually for several minutes.

To do this, place a saucepan of water on each plate in turn, and bring the water to the boil. During this procedure the room should be well ventilated, as there may be an emission of smoke and a slight odour.




HOTPLATES:


The heating elements are formed by a coil of resistant material which reaches the working temperature quickly.

Warning for the eyes: Do not stare at the hotplates when they are on.



TOUCH CONTROL OPERATION:

i) The very first time power is connected to the cook-top, it will be in locked mode for safety.

ii) To begin any operation, touch the  lock key for 3 seconds.



iii) To turn on an element, touch the corresponding  on/off key.


The power level indicator LED at position 5 will flash.



Press the  minus key within 10 seconds to reduce power, or the  plus key within 10 seconds to increase power.

iv) To switch off the element, press the  on/off key.

v) It is possible to lock the element on during operation by touching the  lock key for 3 seconds.

vi) To switch off the element while in locked mode, press the  lock key for 3 seconds followed by the  on/off key.

Note: If an object is placed over the hob control, or if liquid is spilled over the controls, the cooktop will automatically turn off. If the cooktop is fitted with extended elements, the second zone will turn on by holding down the  extended plus key for that element for 3 seconds.






The power level for that element can then be set by touching the  plus or  minus keys.

After an element is turned off & the surface temperature of the plate is higher than 50°C, the temperature indicator LED's will flash until the surface temperature drops below 50°C.

TIMER OPERATION

The timer can be set to automatically turn the cooktop off after a preset time (from 1 - 99 mins).

To set the timer, perform the following steps:

- Touch the  timer key A (Fig. 6) to select the cooking area which, previously turned on, which will be displayed on indicator B (Fig. 6) .
- Set the desired cooking time using the  plus or  minus keys in the timer area.
- If the timer has been set to turn off more than one element, the LED indicator in the timer area will show time remaining for each element every 3 seconds.
- The elements which are in timer mode can be identified by the first power level indicator LED flashing for that element.
- The timer function can be turned off by touching  on/off key D (Fig. 6).

SAFETY HINTS

- Never put cooking foil or plastic materials on the ceramic surface when the hob is hot.
- Make sure that the hob is clean before you use it.
- Remember that the plates will remain hot for approximately half an hour after the plate has been switched off.
- Before you switch the hob on, make sure you know what controls turn each element on. We recommend you to set the pan over the cooking plate before switching it on.
- Pan handles should never stand beyond the kitchen work top. This will ensure children cannot reach them.
- Do not use pans with rough bases as these may scratch the hob surface.

- Please turn the appliance off at the mains and call your nearest DeLonghi Service Agent.
- Do not lean over the cooking plate when in use.
- Follow the cleaning instructions carefully.
- Always ensure the base of your saucepan is clean & dry before placing on the hob.
- Never use the glass surface for storage.
- Do not scratch the cooktop with cutting utensils or sharp objects. Do not use the glass ceramic cooktop as a work surface.
- Caution – never cook the food directly on the ceramic hob! Always use a saucepan or special container.**
- DO NOT** use the hob if the glass surface is broken or cracked in any way.

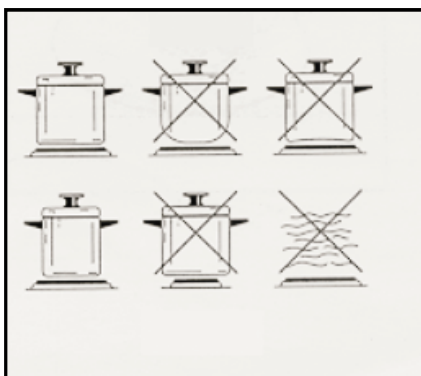
WARNING:

If the surface is cracked, switch off the appliance to avoid the possibility of electric shock

WARNING:

·HOB'S BECOME VERY HOT WITH USE, AND RETAIN THEIR HEAT FOR A LONG TIME AFTER COOKING HAS FINISHED. CHILDREN SHOULD BE SUPERVISED AT ALL TIMES AND BE PREVENTED FROM TOUCHING THE HOT SURFACES UNTIL SUCH TIME AS THE APPLIANCE HAS COOLED.

Fig.4



COOKING HINTS:

- Please note that you will quickly learn from experience which setting is correct for your needs.

ECONOMIC COOKING

- The ceramic glass retains heat, so you may find that you can switch off the heat 5 minutes before you finish cooking.
- To reduce the cooking time, the plate can be set to the maximum setting at the beginning. It can then be reduced later.

COOKWARE:

It is very important that the pans used on the hobs are made of a suitable material and have the correct base as follows:

- The base should be flat and smooth
- Any rough part on the pan base could scratch the hob surface.
- Choose pans which are the same size as the hotplates and with bases that are as non reflective as possible eg. dull and dark.

Only pans recommended for use on ceramic hobs should be used.
Pans made of the following materials can cause problems:

Cast Iron

- The base may be rough which will scratch the hob.

Toughened Glass

- **If the pan becomes too hot, the hob may overheat causing the safety cut out to operate too frequently thus reducing the cooking efficiency.**

Copper

- **Can easily distort and will therefore not form a good contact between base and hob which will result in uneven cooking.**

CLEANING AND MAINTENANCE

- Before you begin cleaning you must ensure that the hob is switched off.
- Remove spillages and other types of incrustations by using the scraper (Fig 5)
- Remove any dust, food particles or spillages with a damp cloth.
- Spillages must be cleaned away immediately. This is essential in the case of sugar mixtures.
- Make sure that all traces of cleaner are removed with a soft cloth

IMPORTANT

- Sugar or syrup mixtures can permanently damage the hob surface if left on to burn
- Never use abrasive cleaning products on the hob.
- If anything melts on the glass remove it immediately whilst the surface is still hot.
- Do not use knives or sharp utensils on the hob.
- Do not use steam jet cleaners.

STAINLESS STEEL:

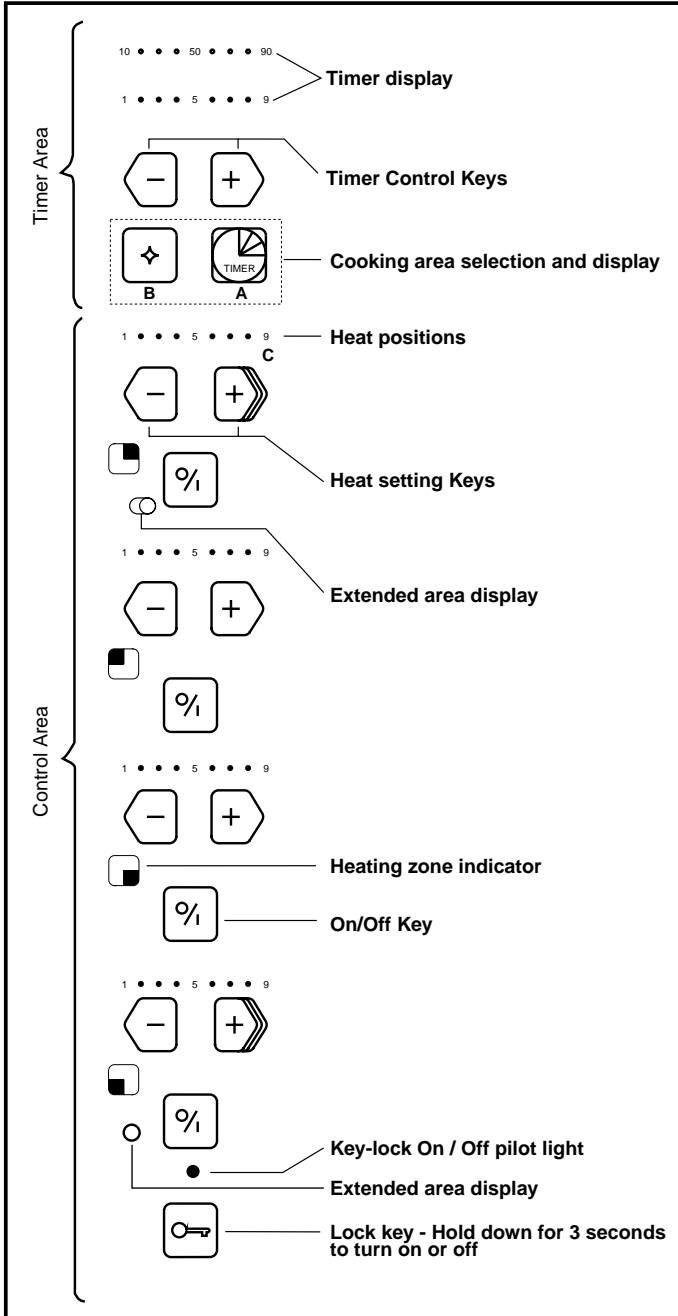
- Clean with a suitable product. Always dry thoroughly.

Fig.5



TOUCH CONTROL PANEL DESCRIPTION

Fig.6



TECHNICAL SPECIFICATIONS

Voltage	220-240V ~ 50 Hz
Max. power	6.7 kW
Hotplate (front left)	2100W
Hotplate (back left)	1200W
Hotplate (back right)	2200W
Hotplate (front right)	1200W
Touch Control	
Residual heat indicator warning LED's	
Glass overheat cut-out device	1

DIMENSIONS

(Note: Also refer to Fig. 2)

General Dimensions	
Width	770 mm
Depth	510 mm
Height	48 mm
Cut-out Dimensions	
Width	750 mm
Depth	490 mm

